

Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular		<input checked="" type="checkbox"/>	36	09 / 28 / 2017		INFUSION COFFEE & TEA - TAMUNING	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint	<input checked="" type="checkbox"/>		RATING	1:35 PM	4:58 PM	ARCHWAY, INC.	
Investigation			C	SANITARY PERMIT NO.		LOCATION (Address)	
Other:				170000739		868 SO. MARINE CORPS. DR., TAMUNING	
ESTABLISHMENT TYPE				AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY
RESTAURANT				7	646-0263	5	3
				No. of Repeat Risk Factor/Intervention Violations			
				0			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS
Supervision					
1	IN	OUT			6
Person in charge present, demonstrates knowledge, and performs duties					
Employee Health					
2	IN	OUT			6
Management awareness; policy present					
3	IN	OUT			6
Proper use of reporting, restriction & exclusion					
Good Hygienic Practices					
4	IN	OUT	N/A	N/O	6
Proper eating, tasting, drinking, betelnut, or tobacco use					
5	IN	OUT	N/A	N/O	6
No discharge from eyes, nose, and mouth					
Preventing Contamination by Hands					
6	IN	OUT	N/A	N/O	6
Hands clean and properly washed					
7	IN	OUT	N/A	N/O	6
No bare hand contact with ready-to-eat foods or approved alternate method properly followed					
8	IN	OUT		X	6
Adequate handwashing facilities supplied & accessible					
Approved Source					
9	IN	OUT			6
Food obtained from approved source					
10	IN	OUT	N/A	N/O	6
Food received at proper temperature					
11	IN	OUT			6
Food in good condition, safe, and undiluted					
12	IN	OUT	N/A	N/O	6
Required records available: shellstock tags, parasite destruction					
Protection from Contamination					
13	IN	OUT	N/A		6
Food separated and protected //					
14	IN	OUT	N/A		6
Food contact surfaces: cleaned & sanitized //					
15	IN	OUT			6
Proper disposition of returned, previously served, reconditioned, and unsafe food					
Potentially Hazardous Food (TCS Food)					
16	IN	OUT	N/A	N/O	6
Proper cooking time and temperatures					
17	IN	OUT	N/A	N/O	6
Proper reheating procedures for hot holding					
18	IN	OUT	N/A	N/O	6
Proper cooling time and temperatures					
19	IN	OUT	N/A	N/O	6
Proper hot holding temperatures					
20	IN	OUT	N/A		6
Proper cold holding temperatures					
21	IN	OUT	N/A	N/O	6
Proper date marking and disposition					
Consumer Advisory					
22	IN	OUT	N/A		6
Consumer Advisory provided for raw or undercooked foods					
Highly Susceptible Populations					
23	IN	OUT	N/A		6
Pasteurized foods used; prohibited foods not offered					
Chemical					
24	IN	OUT	N/A		6
Food additives: approved and properly used					
25	IN	OUT			6
Toxic substances properly identified, stored, used					
Conformance with Approved Procedures					
26	IN	OUT	N/A		6
Compliance with variance, specialized process, and HACCP plan					

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS
Safe Food and Water					
27		Pasteurized eggs used where required			1
28		Water and ice from approved source			2
29		Variance obtained for specialized processing methods			1
Food Temperature Control					
30		Proper cooling methods used; adequate equipment for temperature control			1
31		Plant food properly cooked for hot holding			1
32	X	Approved thawing methods used		X	1
33		Thermometer provided and accurate			1
Food Identification					
34	X	Food properly labeled; original container			1
Prevention of Food Contamination					
35		Insects, rodents, and animals not present			2
36	X	Contamination prevented during food preparation, storage & display			1
37		Personal cleanliness			1
38	X	Wiping cloths: properly used and stored			1
39		Washing fruits and vegetables			1
I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.					
Person in Charge (Print and Sign)					
Date: 9/28/17					
DEH Inspector (Print and Sign)					
Follow-up (Circle one): YES NO					
Follow-up Date: 10/09/17					

Leilani Navarro, EPHO I

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ESTABLISHMENT NAME INFUSION COFFEE & TEA - TAMUNING		LOCATION (Address) 868 SO. MARINE CORRS. DRIVE, TAMUNING
INSPECTION DATE 09/28/2017	SANITARY PERMIT NO. 170000739	PERMIT HOLDER ARCHWAY, INC.

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
DEL ROAST BEEF / REACH-IN CHILLER 1	53.0; 54.5		
TUNA SALAD / UPRIGHT CHILLER 2	50.0		
EGG SALAD / UPRIGHT CHILLER 3	47.5; 47.0		
RAW SHELL EGG / UPRIGHT CHILLER 3	42.5		
DEL ROAST BEEF / REACH-IN CHILLER 1	57.5		
CUT TOMATOES / REACH-IN CHILLER 1	47.5		
DEL HAM / REACH-IN CHILLER 2	50.0		
CATON CHICKEN / REACH-IN CHILLER 2	54.0		
WATER FOR IN-USE UTENSILS	82.5		
CATON CHICKEN SANDWICH / DISPLAY CHILLER	48.5		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A REGULAR INSPECTION WAS CONDUCTED TODAY IN RESPONSE TO COMPLAINT NO. 17-109.B REGARDING THE FACILITY BAKING FOOD ITEMS IN A NEARBY WAREHOUSE AND DISTRIBUTING THEM TO OTHER FOOD ESTABLISHMENTS. PIC SAID THAT TO HIS KNOWLEDGE, BAKED GOODS ARE BEING MADE FROM 12MN-4AM DAILY IN A WAREHOUSE, AND SOME AT A PRIVATE RESIDENCE. THE OWNER, RICHARD CHAN, SAID THAT ALL BAKED GOODS ARE BEING MADE IN THIS FACILITY'S KITCHEN AT NIGHT WHEN THE RESTAURANT CLOSES. NO BAKING EQUIPMENT OR SUPPLIES WERE OBSERVED IN THE KITCHEN DURING THIS INSPECTION.	
	PREVIOUS INSPECTION DATED 10/11/13 RESULTED IN A GRADE/RATING OF 8/A. ALL PREVIOUS VIOLATIONS WERE CORRECTED, AND THE FOLLOWING NEW VIOLATIONS WERE OBSERVED:	
6	TWO EMPLOYEES WERE OBSERVED TO BE HANDLING CASH / WORKING THE REGISTER AND MAKING DRINKS WITHOUT WASHING THEIR HANDS IN BETWEEN TASKS. HANDS SHALL BE PROPERLY WASHED IN BETWEEN TASKS OR WHENEVER HANDS ARE CONTAMINATED TO PREVENT FOOD/DRINK CONTAMINATION BY HANDS.	10/09/17
8	NO HOT WATER PROVIDED FOR HANDWASHING SINK IN THE WOMEN'S RESTROOM. CORRECTIVE ACTION: HOT WATER WAS PROVIDED. HOT WATER SHALL BE PROVIDED FOR ALL HANDWASHING SINKS TO	COS

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) Fook Liao	Date: 09/28/17
DEH Inspector (Print and Sign) LEILANI NAYALLO, EPHU I	Date: 09/28/17

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ESTABLISHMENT NAME <u>INFUSION COFFEE & TEA - TAMUNING</u>		LOCATION (Address) <u>868 SO. MARINE CORPS. DRIVE, TAMUNING</u>	
INSPECTION DATE <u>09/28/2017</u>	SANITARY PERMIT NO. <u>170000739</u>	PERMIT HOLDER <u>ARCHWAY, INC.</u>	

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	PROMOTE PROPER HANDWASHING.	
13	NO SPLASH GUARD PROVIDED BETWEEN HANDWASHING SINK AND PANINI MAKERS, ALLOWING FOR CONTAMINATION OF FOOD; CHOPPED VEGETABLES ^{ARE} ON THE COUNTER AND WHOLE VEGETABLES IN THE UPRIGHT CHILLER LEFT UNCOVERED. FOOD SHALL BE COVERED/PROTECTED TO PREVENT CONTAMINATION.	10/09/17
14	CHOPPING BOARDS ON REACH-IN CHILLER AND IN THE FRONT COUNTER HAVE DEEP CUT MARKS AND DARK STAINS; MOLD/MILDEN FOUND INSIDE ICE MACHINE. FOOD CONTACT SURFACES SHALL BE PROPERLY CLEANED AND SANITIZED TO PREVENT CROSS-CONTAMINATION.	10/09/17
20	MULTIPLE POTENTIALLY HAZARDOUS FOODS (PHF) / TIME AND TEMPERATURE CONTROL FOR SAFETY (TCS) FOODS DID NOT MEET INTERNAL TEMPERATURE REQUIREMENT FOR COLD HOLDING. PHF / TCS FOODS SHALL BE KEPT AT INTERNAL TEMPERATURE OF 41°F OR BELOW FOR COLD HOLDING TO SLOW DOWN PATHOGEN GROWTH.	10/09/17
21	MULTIPLE PHF / TCS FOODS IN THE CHILLERS SUCH AS EGG SALAD, TUNA SPREAD, CARTON CHICKEN SPREAD, ETC. MADE AT UNDETERMINED DATES DID NOT HAVE DATE MARKING. FOOD SHALL BE PROPERLY DATE MARKED TO ENSURE TIMELY DISPOSITION.	10/09/17
32	DEL HAM AND LOAST BEEF BEING THAWED IN STAGNANT WATER ON THE SINK. FOOD SHALL BE PROPERLY THAWED TO PREVENT PATHOGEN GROWTH.	COS
34	MULTIPLE FOOD ITEMS THROUGHOUT THE KITCHEN AND FRONT COUNTER NOT IN ORIGINAL CONTAINERS AND NOT PROPERLY LABELED.	10/30/17

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Person in Charge (Print and Sign) <u>Fook. Liao</u>	Date: <u>09/28/17</u>
DEH Inspector (Print and Sign) <u>LEILANI NAVARRO, EPITO I</u>	Date: <u>09/28/17</u>

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	FOOD SHALL BE PROPERLY LABELED WHEN NOT IN ORIGINAL CONTAINER TO ENSURE PROPER IDENTIFICATION.	
36	PILL PICKLES IN BUCKETS BEING STORED DIRECTLY ON THE FLOOR; EMPLOYEE'S FOOD, DRINKS, AND PERSONAL ITEMS BEING STORED IN CHILLERS AND STOVE NEXT TO FOOD BEING SERVED TO CUSTOMERS. FOOD SHALL BE STORED AT LEAST SIX INCHES OFF THE FLOOR AND SEPARATE FROM PERSONAL FOOD AND/OR ARTICLES TO PREVENT CONTAMINATION.	10/30/17
38	SEVERAL WIPING CLOTHS FOUND ON TABLETOPS; SOME WIPING CLOTHS BEING STORED IN BUCKETS WITH NO SANITIZER. WIPING CLOTHS SHALL BE STORED IN SANITIZING SOLUTION WITH PROPER CONCENTRATION IN BETWEEN USE.	10/30/17
40	COFFEE MIXERS/STIRRERS BEING STORED IN LUKEWARM WATER; ICE SCOOPER BEING KEPT ON TOP OF TABLE WITH NO PROTECTION. IN-USE UTENSILS SHALL BE PROPERLY STORED TO PREVENT CROSS-CONTAMINATION.	10/30/17
46	DISCREACH-IN CHILLER HAVE RUST AND/OR DIRT BUILD-UP; RUBBER SEALS AND DOORS OF SOME CHILLERS HAVE DARK STAINS OR DIRT. NON-FOOD CONTACT SURFACES SHALL BE KEPT CLEAN TO PREVENT CROSS-CONTAMINATION.	10/30/17
52	DARK STAINS/DIRT FOUND ON WALLS IN THE KITCHEN; AND ON THE FLOOR UNDER EQUIPMENT THROUGHOUT THE FOOD PREP/SERVICE AREAS. PHYSICAL FACILITIES SHALL BE KEPT CLEAN TO PREVENT HARBORAGE OF PESTS.	10/30/17
	PICTURES OF THE VIOLATIONS WERE TAKEN.	

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DEH Inspector (Print and Sign)	LEILANI NARANJO, EPHO I	Date:	09/28/17

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